

SAMPLE Lunch Menu – SUBJECT TO CHANGE

Starters

Bread Selection £4.50

South Downs Butter, Olive Oil

House Marinaded Olives £4.50

Cauliflower Pakora £8

Mint & Coconut Yoghurt, Chilli & Mango Salsa

Smoked Haddock & Leek Chowder £10

Charred Cornbread

Wild Mushroom Filo Tart £10

Chestnut Puree, Quail's Egg

Adsdean Farm Game & Pistachio Terrine £10

Orchard Chutney, Watercress, Toast

Main Courses

Whole Grilled Seabass £23

Tenderstem, Parmentier Potato, Preserved Lemon Beurre Noisette

Adsdean Farm 8oz Sirloin Steak £30

Hand Pressed Fries, Roast Plum Tomato, Hairsprings Farm Watercress

Butternut Squash Risotto £18

Sage, Roast Artichoke, Sussex Charmer, Rocket, Toasted Pumpkin Seeds

Overnight Pork Shoulder Open Sandwich £18

Toasted Ciabatta, Whole Grain Mustard, Cider Apple Sauce, Pressed Fries

Cornfed Chicken Supreme £23

Potato Puree, Crispy Rosemary Polenta, Winter King Cabbage, Jus

Desserts

Illy Affogato £8

Madagascan Vanilla Ice Cream, Double Espresso Shot

Dark Chocolate Parfait £10

Pear, Salted Caramel, Hazelnut Meringue, Whipped Cream

Clementine Syrup Sponge £9

Cranberry & Cointreau Compote, Malt Ice Cream

Rhubarb Butterscotch Crumble £8

Custard

South Coast Cheese Board £12

Selection of Local Cheeses & Accompaniments

Selection of Estate Churned Ice Cream & Sorbets £3 Price Per Scoop

Ask for Today's Selection